

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

- 1.-61. (Canceled)
62. (Currently Amended) A method of maintaining the integrity of a filter cake while reducing the viscosity of a viscosified treatment fluid comprising succinoglycan comprising ~~the steps of:~~
- providing a viscosified treatment fluid comprising succinoglycan, and an enzyme composition selected from the group consisting of *beta*-1,4 glucanases, *beta*-1,3 glucanases, *beta*-1,3;1,4 glucanases, *beta*-1,6 glucanases, and combinations thereof;
 - providing a wellbore penetrating a subterranean formation wherein a filter cake that does not comprise succinoglycan is present in at least a portion of the wellbore;
 - placing the viscosified treatment fluid into the wellbore; and
 - allowing the enzyme composition to react with the succinoglycan in the viscosified treatment fluid so as to reduce the viscosity of the viscosified treatment fluid but not degrade the filter cake.
63. (Previously Presented) The method of claim 62, wherein the filter cake comprises materials chosen from the group consisting of guar, derivatized guar, celluloses, derivatized celluloses, starches, derivatized starches, xanthans, and derivatized xanthans.
64. (Previously Presented) The method of claim 62 wherein the enzyme composition comprises encapsulated particles or impregnated particles.
65. (Previously Presented) The method of claim 62 wherein the enzyme composition is a solid, a liquid, an emulsion, or a mixture thereof.
66. (Previously Presented) The method of claim 62 wherein the enzyme composition is in a purified form, a partially purified form, whole cells, whole cell lysates, or a combination thereof.
67. (Previously Presented) The method of claim 62 wherein the enzyme composition further comprises glycerol, salts, bactericides, microbiocides, surfactants, chelating agents, or foaming agents.

68. (Previously Presented) The method of claim 62 wherein at least a portion of the enzyme composition is impregnated on a particulate.

69. (Previously Presented) The method of claim 62 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 10 units of enzyme per milliliter of enzyme composition to about 300 units of enzyme per milliliter of enzyme composition.

70. (Previously Presented) The method of claim 62 wherein the viscosified treatment fluid further comprises a degrading component capable of degrading other non-succinoglycan components of the filter cake.

71. (Previously Presented) The method of claim 62 wherein the degrading component is an acid.

72. (Currently Amended) A method of degrading a filter cake that comprises succinoglycan while maintaining the viscosity of a viscosified treatment fluid comprising the steps of:

providing a wellbore penetrating a subterranean formation wherein the filter cake is present in at least a portion of the wellbore;

providing a viscosified treatment fluid that does not comprise succinoglycan, and an enzyme composition selected from the group consisting of *beta*-1,4 glucanases, *beta*-1,3 glucanases, *beta*-1,3;1,4 glucanases, *beta*-1,6 glucanases, and combinations thereof;

placing the viscosified treatment fluid into the wellbore; and

allowing the enzyme composition to react with the succinoglycan in the filter cake to degrade the filter cake but not reduce the viscosity of the viscosified treatment fluid.

73. (Previously Presented) The method of claim 72, wherein viscosified treatment fluid comprises materials chosen from the group consisting of guar, derivatized guar, celluloses, derivatized celluloses, starches, derivatized starches, xanthans, and derivatized xanthans.

74. (Previously Presented) The method of claim 72 wherein the enzyme composition comprises encapsulated particles or impregnated particles.

75. (Previously Presented) The method of claim 72 wherein the enzyme composition is a solid, a liquid, an emulsion, or a mixture thereof.

76. (Previously Presented) The method of claim 72 wherein the enzyme composition is in a purified form, a partially purified form, whole cells, whole cell lysates, or a combination thereof.

77. (Previously Presented) The method of claim 72 wherein the enzyme composition further comprises glycerol, salts, bactericides, microbiocides, surfactants, chelating agents, or foaming agents.

78. (Previously Presented) The method of claim 72 wherein at least a portion of the enzyme composition is impregnated on a particulate.

79. (Previously Presented) The method of claim 72 wherein the enzyme is present in the enzyme composition in an amount in the range of from about 10 units of enzyme per milliliter of enzyme composition to about 300 units of enzyme per milliliter of enzyme composition.

80. (Previously Presented) The method of claim 72 wherein the viscified treatment fluid further comprises a degrading component capable of degrading other non-succinoglycan components of the filter cake.

81. (Previously Presented) The method of claim 72 wherein the degrading component is an acid.

82-88. (Cancelled)